





The Sandwich Book

Here, in handy form, is a varied collection of recipes for making sandwiches. The large cook books may contain a few recipes of this kind, but for quick reference and convenience, and a large number of recipes to select from, this little book will be found especially valuable in every home.

TUNNY CLUB SANDWICH. Toast two slices of bread for each sandwich. Spread one slice with mayonnaise, on this lay a crisp lettuce leaf and a layer of flaked fish, seasoned with salt, pepper, and lemon juice. Add a second lettuce leaf, more mayonnaise, and a slice of crisp bacon. Cover with the second slice, and serve before the toast has had time to cool.

SARDINE SANDWICHES. Remove skin and bones from sardines, and mash to a paste. Add to an equal quantity of yolks of "hard-boiled" eggs rubbed through a sieve. Season with salt, cayenne, and a few drops of lemon juice, moisten with olive oil or melted butter. Spread mixture between thin slices of buttered bread.

LOBSTER SANDWICHES. Remove lobster meat from shell, and chop. Season with salt, cayenne, made mustard, and lemon juice; or moisten with any salad dressing. Spread mixture on a crisp lettuce leaf, and prepare as other sandwiches.

LOBSTER SANDWICHES A LA BOULEVARD. Mix an equal quantity of finely-chopped lobster meat and the yolks of "hard-boiled" eggs forced through a sieve. Moisten with melted butter, and season with German mustard, beef extract diluted with a very small quantity of boiling water, and salt. Spread mixture between thin slices of buttered bread, remove crusts, and cut into fancy shapes. A small quantity of meat is successfully utilized in this way.

FISH. Take any kind of cold cooked fish—salmon and halibut are the best—flake it carefully, removing the bones, and by the addition of mayonnaise dressing make it sufficiently moist to spread, or, instead of the dressing, use cream, salt and pepper, and a little melted butter.

OYSTER SANDWICHES. Arrange fried oysters on crisp lettuce leaves, allowing two oysters for each leaf, and one leaf for each sandwich. Prepare as other sandwiches.

SARDINE SANDWICHES. Remove sardines from box with as little of the oil as possible. Put in shallow bowl. Pour hot water over them to remove oil and immediately pour the water off. Remove the bone and as much as possible of the skin. With a fork break the meat up fine. Then grate over it with a fine grater the rind of a washed, fresh lemon. Cut lettuce with silver knife into fine threads. Stir sparingly to the sardines, with lemon juice to taste. Stir all well together with fork. Spread between slices of buttered bread.

SALMON SANDWICHES. Place between thin, buttered slices of bread, canned salmon mixed with lemon juice, salt and pepper to taste, on a lettuce leaf.

CHICKEN SANDWICHES. Place thin slices of jellied chicken between buttered slices of white bread.

CHICKEN SANDWICH. Mince fine cold boiled or roasted chicken, put in a sauce pan with gravy, water or cream enough to soften; add a good piece of butter, a pinch of pepper; work it very smooth while it is heating. Spread on a plate until cool and then spread between buttered bread.

CHICKEN SANDWICHES. Put one cup of cold chicken through the finest knife of a meat chopper; add one cup of celery cut fine and four tablespoons of mayonnaise. Butter thin slices of white bread and spread with the chicken mixture.

CHICKEN SANDWICH. Pound the chopped chicken to a paste with a little chopped parsley and cooked yolk of egg. Season with celery, salt, a very few drops of onion juice, or "kitchen bouquet"; make more moist with butter, cold poulette, or Hollandaise sauce.

CHICKEN SANDWICHES. Boil a chicken until tender, remove from liquor, carefully remove bones and either run through grinder or chop meat. The meat should be well seasoned and either cream or salad dressing may be added to it to make it of the right consistency to be spread on sandwiches.

CLUB SANDWICHES. Toast thin slices of bread; butter, lay on strips of boiled bacon thin slices of chicken, a little chopped pickle, mayonnaise dressing, and a lettuce leaf at the top and bottom. Serve hot.

BROWN SUGAR SANDWICHES. Slices of buttered bread, finely chopped peanuts or almonds, brown sugar. To a cup of sugar add half cup of peanuts or almonds, blanched and very finely chopped. Use as a sandwich filling for sandwiches for the school lunch bag. They will be considered an especial treat.

OLIVE SANDWICHES. Ten large olives, two eggs, one teaspoon of butter, one heaping teaspoon of sugar, one teaspoon of mustard, a pinch of salt, dash of cayenne, one quarter cup of vinegar and water. Pour boiling water over the olives, let stand five minutes, then put into cold water, remove the seeds and chop fine. Beat the eggs, vinegar and other seasoning well together. Cook in double boiler until thick, then add the olives with two teaspoons of rolled crackers. Beat well and when cold spread between thin slices of buttered bread.

OLIVE SANDWICHES. Thin slices of bread evenly buttered, between each two slices place a layer of cheese mixed to a paste with equal quantities of cream and salad dressing, and covered thickly with chopped olives.

RUSSIAN SANDWICHES. Spread thin slices of Boston brown bread, lightly buttered with neufchatel or any cream cheese. Spread also an equal number of slices, buttered with finely chopped olives and pimentos mixed with mayonnaise dressing. Press together in pairs with a crisp heart leaf of lettuce between each pair. Serve while the lettuce is fresh.

RUSSIAN SANDWICHES. Spread zephyrettes or thin crackers with thin slices of cream cheese; cover with chopped olives mixed with mayonnaise. Place zephyrette over each and press together. Serve soon.

DELICIOUS NEW SANDWICHES. Five cents worth New York cheese, two hard-boiled eggs, three Spanish peppers, chopped fine, half teaspoon salt, one pinch cayenne. Work cheese and eggs through colander. Mix all together. Dressing for above: One egg (beaten), one tablespoon of sugar, one tablespoon flour, one tablespoon butter, one tablespoon strong vinegar, half cup cream. Cook in double boiler until real thick. Pour over above mixture and stir thoroughly. Spread on thin slices of bread and butter with lettuce between. This mixture is better to stand over night.

CHEESE SANDWICHES. Rub yolks of three hard-boiled eggs smooth, mix in very slowly two tablespoons of oil, stirring with a fork. Add a little mustard, cayenne pepper and salt and one tablespoon vinegar. When thoroughly mixed, add one cup of grated cheese.

CHEESE SANDWICHES IN HEART SHAPES. One teaspoon salt, fourth cupful butter, bread, one cupful cream cheese, one teaspoon paprika, pimentoes. Cut the bread into thin heart-shaped slices. Mix into a paste the cream cheese, butter, salt, paprika, and spread on half of the bread hearts. Pierce the centers of the other hearts with a smaller heart-shaped cutter, place these upon the whole hearts, filling the little holes with chopped pimentoes. This effect of a red heart within a white one is very pretty.

DILL PICKLE. Spread buttered bread with peanut butter. Add thinly sliced dill pickle.

CHEESE SANDWICHES. One cup of grated cheese, one teaspoonful of butter, fourth teaspoon paprika, fourth teaspoon mustard, a few grains of cayenne, the yolks of two raw eggs, one cup of thin cream, salt as needed. Melt the butter, add the cheese and seasoning, and stir until the cheese is melted and smooth, then stir in the yolks of the eggs, beaten and diluted with the cream. Use when cold. Milk or tomato puree may take the place of the cream.

COTTAGE CHEESE AND CRESS SANDWICHES.

Chop the cress very fine, using only tender leaves, mix with the cheese, season with salt and paprika and use in the usual manner.

CHEESE AND SALTED NUT SANDWICHES.

Mix grated Edam cheese or other cheese with butter enough to form a paste. Season with pepper and salt and add salted nuts sliced thin, not chopped.

NORWEGIAN SANDWICHES. Half cup of mayonnaise dressing, three hard-boiled eggs, chopped fine, two teaspoons of anchovy paste. Rye bread.

BACON AND CHEESE SANDWICHES. Cut some very thin slices of two days' old white bread and place on each slice of bread a one-half-inch slice of cheese (any preferred kind), and place a very thin slice of good breakfast bacon on the cheese. Then put the slice of bread containing the cheese and bacon in a bread pan and place in a moderately hot oven, and leave until the bread is toasted, when the cheese will be melted and the bacon will be crisp. Serve with sweet pickles. Eat at once.

CHEESE SANDWICHES. One hard-boiled egg, fourth pound grated cheese, half teaspoon salt, half teaspoon pepper, half teaspoon mustard, one tablespoon melted butter, one tablespoon vinegar. Take yolk and crumbs in dish. Add cheese and work the butter into it with a spoon, add seasoning and mix well. Then put in vinegar to make of the consistency to spread. If one desires the vinegar may be omitted and sweet cream added sufficient to spread the filling on bread easily. So much mustard need not be used either if one doesn't wish high seasoning.

CHEESE AND ANCHOVY SANDWICHES. Cream two tablespoons butter, and add one-fourth cup grated Young American cheese and one teaspoon vinegar. Season with salt, paprika, mustard, and anchovy sauce. Spread mixture between thin slices of bread.

PEANUT BUTTER SANDWICHES. Take equal parts of olives, peanut butter and celery. Mix with salad dressing.

CHEESE SANDWICHES. Melt to a creamy consistency, one fourth pound cheese and one teaspoon butter. Add the mixture of one teaspoon flour, half teaspoon salt, quarter teaspoon mustard, and a dash of cayenne. Add one egg, well beaten, stirring rapidly the while to keep from forming lumps. Lastly add one cup hot milk. Cook until smooth. After cooling, add a small amount of chopped pimento or chopped stuffed olives if desired. Spread between thin slices of buttered bread with a crisp lettuce leaf.

JAPANESE CHEESE WAFERS. Crisp cheese crackers spread with beaten whites of eggs, to which brown sugar and puffed rice have been added. Decorate with candied cherries.

CHEESE CRISPETTES. Chopped nut meats are pounded fine, mixed with grated cheese, spread on bread, and put in the oven until the cheese dissolves and the bread browns. Arrange as sandwiches. Garnish with nut meats.

SAVORY CHEESE. Savory cheese is made by adding butter, deviled ham and minced chives to a cream cheese, all worked with a silver fork until a creamy paste. The whole-wheat bread rounds are shaped into four petals.

CHEESE PASTE. A delicious paste is made of hard-boiled egg yolks mixed with a raw yolk, mustard, salt, sugar, red pepper, olive oil, tarragon vinegar, minced whites of the eggs, and grated cheese. The rounds of bread may be scalloped to suggest a rose.

A tasty spread for sandwiches is made of a mixture of tunny fish, parsley, lemon juice, seasoning and a dash of onion. The ingredients are pounded to a smooth paste and spread between bread, cut fish shape.

CHEESE SANDWICHES. Rub yolks of three hard-boiled eggs smooth, mix in very slowly two tablespoons of oil, stirring with a fork. Add a little mustard, cayenne pepper and salt and one tablespoon vinegar. When thoroughly mixed, add one cup of grated cheese.

CREAM CHEESE SANDWICHES. Entire wheat or graham bread will be the best for these. Cut the bread thin and spread it with soft butter. Mash two rolls of cream or neufchatel cheese, using a silver fork. Spread on half the slices, cover with remaining slices, press lightly together, remove crusts, cut in triangles or oblongs. Arrange on a doily or folded napkin. Cover with a damp cloth until ready to serve.

BANANA SANDWICHES. Peel as many chilled ripe bananas as there are persons to be served. Split lengthwise, put the halves together with a filling of raisins, walnuts and preserved ginger, chopped fine and moistened with lemon juice, and arrange on individual salad plates. Garnish with lemon and water cress. Serve with whipped cream mayonnaise.

A BOY'S DREAM is relished by all sweet-toothed mortals. Equal parts of diced banana and pineapple are mixed with strawberry jam and spread between buttered slices of bread.

FIG SANDWICHES. Thin slices of bread cut into fancy shapes, buttered with fig filling between each two. Filling—Half pound finely chopped figs, third of a cup sugar, half cup boiling water, two tablespoons lemon juice. Mix and cook in a double boiler until thick enough to spread.

DATE SANDWICHES. One pound seeded dates, half cup water, half cup sugar. Cook in a double boiler.

HONEY AND NUT SANDWICHES. Mix one cup of honey with two teaspoons of lemon juice, then stir in enough finely chopped nut meats to make a stiff paste. Spread on slices of buttered bread, cut into pieces, place two together and serve.

PEANUT BUTTER. Two eggs, two tablespoons sugar, two tablespoons flour, one teaspoon mustard, half cup butter, half cup vinegar, (scant) half cup warm water, pinch of pepper, ten cents worth of ground salted peanuts. These should be ground fine. Cook all the ingredients, except peanuts, like you would a salad dressing, then add ground peanuts.

PEANUT SANDWICHES. Grind or chop fine one pint of hulled peanuts and then make the following dressing: Boil one cup vinegar and water mixed (amount of water depends upon strength of vinegar) with a lump of butter, the size of a walnut and a teaspoon of sugar. Into a teacup, beat one egg, then add pepper and salt to taste and one tablespoon mustard dressing. Pure mustard is too strong. When vinegar boils, pour this cup mixture into it and boil a few seconds and stir in peanuts. If this should be too thin to spread nicely, thicken with a little flour. Spread on thin slices of buttered bread. Lettuce leaves on slices add greatly to appearance of sandwiches.

WALNUT SANDWICHES. Chop the nuts very fine and add either salad dressing or cream cheese. Season well. Sandwiches with this filling are particularly good when made with brown bread.

NUT SANDWICHES. Chop together one cup of hickory nuts, walnut and pecan meats; add half the quantity of mashed hard-boiled eggs, that you have of the chopped meats. Mix with mayonnaise dressing. Spread between slices of buttered bread to which has been added a lettuce leaf trimmed to fit the bread.

NUT SANDWICHES. Butter thin slices of entire wheat bread. Fill with roasted salted peanuts chopped and mixed with enough dressing to spread easily. Mayonnaise dressing preferred. Walnuts may be substituted for peanuts.

ALMOND CELERY SANDWICHES. A delicious sandwich filling is made from one part chopped almonds and two parts shredded or grated celery, pinch of salt. Moisten the mixture with mayonnaise and spread between the crustless slices of brown bread.

VEAL AND CELERY SANDWICHES. Three pounds boiled veal, two bunches celery. Clean celery and put it and veal through the meat grinder. Season well with salt and pepper and add enough sweet cream to make the mixture easy to spread on thin bread and butter.

RAW BEEF SANDWICHES. Scrape the tender portion of raw beef from the fibres, after cutting the beef into thin slices, scrape from one side and then from the other. Often, these sandwiches are heated over the coals in a broiler. Season with salt only, if for an invalid. Celery, salt, tabasco sauce or pepper are palatable when allowable.

JOHNNY BULL as a sandwich, was once served at an important social function and was unanimously voted the "hit" of the evening. Not a soul guessed its lowly origin. A piece of ordinary boiled beef was run through the food chopper, after extracting all gristle, and mixed with a third of its quantity of boiled macaroni, the same of celery, a few spoonfuls of onion juice and enough mayonnaise to make a soft paste. This is good for hungry picnickers.

WINDSOR SANDWICHES. Cream a third of a cup butter, and add half cup each of finely chopped cold boiled ham and cold boiled chicken. Season with salt and paprika. Spread mixture between thin slices of bread.

HAM SANDWICHES. Boil a nice piece of ham, not too fat, and when done, run through meat chopper. Mix with sweet cream or sour cream or salad dressing to spread. Olives may be added, if one desires.

HAM AND EGG SANDWICHES. Spread upon thin slices of bread and butter the following: To one part of ground boiled ham, add two parts ground hard-boiled eggs. Mix with sweet cream till of right consistency to spread.

SANDWICH FILLING. To three cups boiled ham, minced very fine, one teaspoon mustard, one beaten egg, a little pepper, half cup vinegar. Mix and spread between buttered bread.

HAM SANDWICHES. Put thinly sliced or minced ham between slices of buttered bread. Add mustard if desired.

MINCED HAM SANDWICHES. Grind ham, mince pickle and pimentos and mix with mayonnaise dressing.

BROWN BREAD SANDWICHES. Brown bread to be used for sandwiches is best steamed in one-pound baking powder boxes. Spread and cut bread as for other sandwiches. Put between layers finely chopped peanuts seasoned with salt, or grated cheese mixed with chopped English walnut meats seasoned with salt.

TOMATO SANDWICHES. Put a thin slice of tomato with a little salt and pepper between thin slices of buttered bread and spread with salad dressing.

CELERY SANDWICHES. Put through grinder. One cup celery, half cup nuts. Mix with sweet cream and a little salt or with salad dressing and spread on thin slices of bread and butter.

CELERY SANDWICHES. Cut fresh, crisp celery in tiny pieces; then add the mayonnaise dressing and hard-boiled eggs, mashed to a paste.

LOVE IN A COTTAGE savors of simple things. The solid portion of raw tomatoes, diced cucumbers, chopped tops of green onions and diced bacon are all incorporated with thick cottage cheese and placed between buttered slices of bread.

RICE SANDWICHES. Half cup of rice, one blade mace, one thin strip of lemon peel, one tablespoon chopped cooked meat, one tablespoon chopped cooked ham, one teaspoon melted butter, salt, pepper, paprika to taste, brown bread, one sprig of parsley, one and a half pints boiling water. Boil the rice in the boiling water with the parsley, mace and lemon peel. When quite tender, strain off the water, take out the parsley, mace and lemon peel, then stir into the rice the chopped meat and chopped ham; rub all through a fine sieve and add the seasonings and the melted butter. Cut an even number of slices of brown bread, spread the mixture, when cold, on half of them and cover with the remaining slices. Trim and cut into fancy shapes. Decorate with halved olives. Serve on a fancy plate with a mound of plain boiled rice in the center.

LETTUCE SANDWICHES. - Two eggs beaten separately. Cook one teaspoon mustard, half teaspoon salt, half tablespoon melted butter. When thick, pour in a little rich cream. Cut bread in thin slices, spread with dressing and a leaf of lettuce.

LETTUCE SANDWICHES. Choose small lettuce leaves, or carefully tear large ones into desired size. Spread the slices of bread with mayonnaise dressing, and put the leaves between the slices.

LETTUCE SANDWICHES. First make mayonnaise dressing as follows: Beat up two eggs, add lump of butter, size of a walnut and five tablespoons of vinegar and two tablespoons of sugar. Butter bread first, then spread peanut butter thinly, then put mayonnaise dressing on top of peanut butter, then add lettuce, then turn bread together.

BIT OF GREEN is the refreshing title of a sandwich filled with boiled spinach chopped fine with hard-boiled eggs, the whole bound together by mayonnaise.

EGG SANDWICHES. Mash the yolks of hard-boiled eggs with a little mustard, salt and pepper, and melted butter, in the proportion of one tablespoon to three yolks. Just before putting between the thin slices of bread, add the whites of the eggs, finely chopped.

EGG HASH FOR SANDWICHES. To six hard-boiled eggs, take half cup nut meats, grind together and mix into a paste with mayonnaise dressing and cream. Spread between thinly cut slices of bread evenly buttered.

DEVILED EGG SANDWICHES. Mash the yolks of hard-boiled eggs to a powder and moisten with olive oil and a few drops of vinegar. Work to a paste, add salt, pepper and French mustard to taste, with a drop or two of tobasco sauce. Now chop the whites of the eggs as fine as possible (or until they are like a coarse powder), and mix them with the yolk paste. If more seasoning is necessary, add it before spreading the mixture on sliced graham bread.

EGG SANDWICHES. Chop fine the whites of four hard-boiled eggs, press the yolks through a sieve and add to the whites. Moisten to the desired consistency with salad dressing, seasoned and spread between thin slices of bread, cut into any shape desired.

OLIVE AND EGG SANDWICHES. Seed and chop fine any number of olives, allow half the quantity of hard-boiled eggs, mashed, season with paprika. Mix with cream mayonnaise, spread on thin slices of bread.

EGG AND CRESS SANDWICHES. Cut stale bread into quarter-inch slices and with tin cutters, stamp out into diamonds, hearts or other fanciful shaped pieces. Mix together sifted yolk of egg, cress leaves and mayonnaise dressing. Spread this mixture upon the bread, press two similar shaped pieces together and serve around a bunch of cress. Garnish with hard-boiled eggs, cut in quarters.

EGG SALAD SANDWICHES. For each sandwich have three or four heart leaves of lettuce, a hard-boiled egg and two triangular slices of stale bread; also a generous allowance of salad dressing, mayonnaise preferred. Spread the bread with the dressing, on it press the egg, cut in slices, and the lettuce. Add more dressing and press two pieces of the prepared bread together. This may form a course at a luncheon party, or be the principal dish of a home luncheon. Knives and forks are to be provided for eating these sandwiches.

THE BOSTONIAN will take the place of a meat sandwich, since beans form the base of it. The beans—preferably lima beans, because of their finer flavor—are reduced to a pulp by running them through a vegetable press, or a colander, and then combined with melted butter, onion juice, a pinch of dry mustard, a few olives or pimentos chopped, and a dash of tomato catsup. Spread the mixture between slices of brown bread.

BEAN SANDWICHES. Baked beans mashed to a paste, add mustard, a few drops of vinegar and finely chopped celery leaves. Excellent served between slices of brown or white bread.

GERMAN SANDWICHES. Use Zweiback. Spread slices, thinly cut, with jelly or marmalade, and sprinkle with finely cut English walnut meats. Cover with thinly cut slices and remove crusts.

JELLY SANDWICHES. Spread zephyrettes with quince jelly and sprinkle with chopped English walnut meat. Place a zephyrette over each and press together.

RIBBON SANDWICHES. Take three thin, square slices of white bread and two slices of entire wheat bread, butter them and place between each two slices, the white bread being on the outside, a filling made of egg paste. Cut crosswise into thin slices. Egg Paste—Mash the yolks of three hard-boiled eggs to a paste and add two tablespoons salad dressing.

CARTWHEEL SANDWICHES. Each sandwich has a different filling. Between the "spokes" and in the "hub" are bits of tart jelly.

ROSE SANDWICHES AND GINGER PUNCH. The bread is spread lightly with butter, then with cream cheese and crushed raspberries. Candied ginger and rhubarb juice sweetened are the chief punch ingredients.

TEA SANDWICHES are cut "T" shape from nut bread and filled with cream cheese, sliced stuffed olives and shreds of lettuce and topped with nut meats if desired.

HEART-SHAPED BISCUIT SANDWICHES. Three cups flour, two teaspoons baking powder, one tablespoon butter, ham or chicken, milk, one teaspoon salt. After you have sifted together the flour, baking powder and salt, work in the butter. Add enough milk to make a soft dough, roll out about a fourth of an inch thick and cut out with a heart-shaped cutter. Bake in a moderate oven. When cold, split, spread with butter and then with chopped ham or chicken, seasoned and worked into a paste with butter. An egg and olive mixture also makes a delicious filling.

FUDGE BISCUITS, alias "Sweethearts," are hailed with appreciation whenever they appear. Raisin bread, cut heart shape, is used for these, and the filling consists of ordinary fudge, enlivened a little with a few nut meats, raisins or marshmallows, poured while hot on buttered slices of bread and allowed to harden partially before the top slices are added.

SIMPLE SANDWICH FILLINGS

Ham, Corned Beef, Roast Beef, Veal, Lamb, Pork, Tongue, Chicken, Oyster, Sardines, Eggs, Cheese, Lettuce, Peanut Butter, Pineapple, Jelly, Hash and Veal Loaf.

SUGGESTIONS FOR MAKING SANDWICHES

Bread for sandwiches cuts better when a day old.

Serve sandwiches piled on a plate covered with a doily.

Avoid spreading either the butter or filling over the edge.

Sandwiches containing salads should be prepared as short a time before serving as possible.

When using butter, cream the butter and spread the bread before cutting from loaf to avoid crumbling.

When slices of meat are used, let them be cut as thin as a wafer, and use more than one in each sandwich.

If sandwiches are to be in fancy shapes, bread should be shaped before spreading, that there may be no waste of butter.

In preparing bread for sandwiches, cut slices as thinly as possible, and remove crusts. Use trimmings for bread sauce, puddings, etc.

Sweet sandwiches are offered with cocoa or tea; bread or lady fingers may be used as the foundation of these; jams, jellies, marmalades, preserved ginger, etc., are the usual fillings.

For five o'clock tea, sandwiches spread with flower-flavored butter are considered quite aesthetic. The butter is kept over night, or for some hours, between layers of fresh violets or rose petals in a closely closed receptacle.

Sandwiches which are prepared several hours before serving time, may be kept fresh and moist by wrapping in a napkin, wrung as dry as possible out of hot water, and kept in a cool place. Paraffine paper is often used for the same purpose.

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